

## CLAIMS

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- Sub B1
1. Apparatus (1) for the cutting up of fish, fish fillets and the like in slices etc., comprising a feeding unit (2) which comprises means for the feeding of the fish/fillets, said feeding unit (2) conveying the fish/fillets to a cutting unit (3) which cuts the fish/fillets in slices, and a unit (7) which comprises means for the collection and processing of data, **characterized** in that the means for the collection and processing of data comprise means for the registration of the length of the fish/fillet in the feeding direction and/or the weight of the fish/fillet, and in that the feeding unit comprises a plane (9) on which the fish/fillet is placed and fed forward, said plane forming a settable and adjustable angle to the horizontal plane, means (5) for the automatic adjustment and setting of the angle as a function of the length and/or the weight of the fish/fillet, and also a gripping device (4) which comprises means (21) for the handling of the slices from the area in which the cutting takes place.
- a 2. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that a sensor unit, preferably a photocell (12) is placed at a distance to the cutting unit (3') and opposite the feeding direction for the registration of the start area and the end area of each fish/fillet.
- a 3. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that the gripping means comprise at least one jaw (21) connected in a pivotal manner around an axis.
- a 4. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that the gripping means (22) further comprise at least one jaw part which is displaceable in a linear manner.

- a 5. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that in the cutting area, securing elements are provided in the form of wheels/drums (35) with a periphery in which barbs (36) are mounted.
- a 5 6. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that the means for automatic adjustment comprise a microprocessor (5).
- a 10 7. Apparatus according to <sup>claim 1</sup> ~~any of the foregoing claims~~, **characterized** in that the means for the setting of the angle comprise a motor (18) and a spindle (19).
- 15 8. Method of cutting up of fish, fillets and the like in slices, said fish/fillets being placed on a feeding unit and subsequently conveyed to a cutting unit where the fish/fillets are cut in slices, where each slice is removed from the cutting area before the cutting of a new slice, **characterized** in that the feeding unit comprises a conveyor or the like which is set at a given angle in relation to the horizontal plane, said angle being adjustable during the cutting process, and in that the fish/fillet activates a sensor whereby the conveyor feeds the fish/fillet a given first distance, and that the cutting unit is activated for the cutting of the slice, and in that the slice is subsequently removed from the cutting area by a gripping device.
- 20 9. Method according to claim 8, **characterized** in that the slice is removed by the gripping device with a combined linear and rotating movement of the device from a start position to an end position.
- 25 10. Method according to claim 9, **characterized** in that from its end position, the gripping device returns to its start position within a period of
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time, in which period of time the fish/fillet is fed forward a given first distance on the conveyor.

5 a 11. Method according to claim 8, ~~9 or 10~~, **characterized** in that the gripping device places the slices in a packaging suitable for this purpose, said packaging being moved for a given second distance synchronously with the feeding of the fish/fillet for the given first distance.

10 12. Use of an apparatus and ~~a~~ method according to any of the foregoing claims for the cutting up of unfrozen fish/fillets, especially salmon and fillets hereof.

Class B2